



BREAKFAST MENU

BREAKFAST PACKAGE 120K

YOU CAN ENJOY ANY COMBINATION OF HOT DRINK + FRESH JUICE / SMOOTHIE
+ 1 DISH

SMASHED AVOCADO ON TOAST 75

Fresh avocado spread on sourdough bread, topped with crumbled feta cheese, cherry tomatoes, 2 eggs your way & house-made pico de gallo on the side.

HUMMUS SCRAMBLE 60

Toasted sourdough bread, 2 eggs scrambled, house-made hummus & sprinkled feta cheese on top with honey on the side.

AMERICAN BREAKFAST 75

Sourdough bread, 2 eggs your way, bacon or chicken sausage, cherry tomatoes, butter & house-made jam on the side.
(sunny side, poached, scrambled, hard)

VEGGIE OMELETTE 60

Three egg omelette with bell peppers, tomatoes, onions & garlic. Accompanied with two slices of sourdough toast, butter, strawberry basil coulis & honey on the side.

SMOOTHIE BOWL 65

Banana dragon fruit smoothie base, topped with granola, shredded coconuts, pineapple & organic chia seeds.

PANCAKES 60

Your choice of original or banana pancakes. Served with strawberry basil, pineapple jam or honey with fresh fruits & butter on the side.

VEGGIE HASH 70

Crispy pan-fried potatoes, sautéed bell peppers, mushrooms & onions all tossed in garlic & herb butter. Accompanied with two eggs your way & sourdough toast. Side option of chicken sausage (+15K) or bacon (+20K).

EXTRA

Chicken Sausage (2 Pcs)	15	Sourdough Bread (2 Pcs)	15
Avocado	15	Sautéed Vegetables	20
Egg (1 Pcs)	15	Chicken	20
Rice	15	Beef Burger Patty	30
Bacon (2 Pcs)	20		

WE DO OUR BEST TO SOURCE OUR PRODUCTS LOCALLY FROM THE GILIS AND LOMBOK. OUR SOURDOUGH BREAD, FRUITS AND VEGETABLES ARE PRODUCED IN LOMBOK BY LOCAL FARMERS. WE PROCURE FROM LOCAL MARKETS AND TRY TO CHOOSE THE BEST ORGANIC QUALITY.

WE HOPE YOU WILL ENJOY THE FRUITS OF THE ISLANDS! ♥

All prices are in thousand rupiah subject to 7% service charge and 10% government tax.



DRINKS MENU

HOT DRINKS

Coffee		Tea	40
Lombok Coffee	25	Green Tea, Jasmin Green	
Espresso	30	English Breakfast (black)	
Double Espresso	40	Earl Gray (Black)	
Americano	35	Chamomile, Peppermint	
Cappuccino /Latte	40	Ice Tea	

HEALTHY & FRESH JUICES & SMOOTHIES 65

The Re-Liver	
Orange, Carrot, Apple & Turmeric	
Green & Juicy	
Apple, Cucumber, Celery, Lime & Mint	
Detoxify	
Pineapple, Cucumber, Lime & Mint	
Virgin Kohorito	
Lime, Mint, Ginger & Soda Water	
Cucumber Cooler	
Cucumber, Lime, Honey, Mint & Soda Water	
Strawberry Breeze	
Strawberry, Lemonade & Mint	
Lime Electric	
Lime, Honey, Mint, Soda & Crushed Ice	
The Koho Punch	
Pineapple, Orange, Grenadine & Soda Water	
Smoothies	
Yogurt, Honey & Your choice of fruits (Banana, Strawberry, Pineapple, Papaya, Mango)	

COCKTAILS

Keep It Fresh!	100
Skyy Vodka, Rosella, Lime & Watermelon Juice	
Kohojito	100
Bacardi Spiced, Citrus, Mint, Ginger & Soda	
Brumble	100
Seagrams Gin, Blueberry Liqueur, Lime Juice	
Frozen Mint Daiquiri	100
Bacardi Spiced, Mint, Sugar & Citrus Juice	
Elderflower Spritz	100
Gin, Elderflower Liqueur, Citrus, Mint & Tonic	
Piña Colada	120
Bacardi Blanco & Spiced Rum, Coconut Liqueur, Fresh Pineapple & Lime	
Old Fashioned	120
Jim Beam Bourbon, Angustura Bitter & Sugar	
Whiskey Sour	120
Jim Beam Bourbon, Citrus & Simple Syrup	
Espresso Martini	120
Skyy Vodka, Kahlua, Fresh Espresso	
Margarita	120
Jose Cuervo Tequila, Cointreau & Citrus Juice	
Negroni	120
Seagrams Gin, Martini Rosso & Campari	
Aperol Spritz	120
Aperol, Sparkling Wine & Soda Water	

Soft Drinks 35

Soda Water, Tonic Water, Sprite, Coke, Coke Zero

Fresh Juices 45

Pineapple, Watermelon, Orange, Papaya, Banana,
Apple, Lime, Mango (seasonal),
Whole young Coconut

Beer 45

Bintang / Bintang Radler 330ml **45**
San Miguel Light 330ml **50**

White wine 150ml Bottle

Two Island Chardonnay (ID) **100 450**
Rongopai Sauvignon Blanc (NZ) **600**
Corte Giara Pinot Grigio (IT) **650**
Jane Hunter's Riesling (NZ) **700**
Edda Bianco Chardonnay IGP Salento (IT) **1.150**

Rosé wine 650

Palm, Côte de Provence rosé (FR) **650**
Astros, Lunar co, Provence rosé organic (FR) **800**

Red wine 450

Two Island Cabernet Merlot (ID) **100 450**
Tenute Rosseti Chianti (IT) **600**
Vidal Fleury Côte du Rhone red (FR) **700**
Stoneburn Pinot Noir (NZ) **790**
Bodega Beronia 198 Barricas, Rioja (SP) **1.590**
Corte Giara Amarone della Valpolicella (IT) **1.990**

Sparkling 700

Prosecco 7 Cascine di Treviso Extra Dry (IT) **700**
Champagne Feuillete Reserve Exclusive Brut (FR) **2.500**

Vodka 40ml Bottle

Skyy **100 1.400**
Greygoose **150 2.100**

Gin 1.600

Seagrams American Gin **100 1.600**
East Indies Archipelago **100 1.600**
Hendricks **150 2.100**

Rum 1.400

Bacardi Carta Blanca **100 1.400**
Bacardi Spiced **100 1.400**
Diplomatico Reserva Exclusiva **200 2.800**

Whisky 1.600

Jim Beam **120 1.600**
Chivas 12yo **150 2.100**

Tequila 1.600

Jose Cuervo Especial **120 1.600**
Codigo Blanco **160 2.400**
Codigo Anejo **260 4.000**

Liqueur 1.600

Martini Rosso **100 1.600**
Campari **130 1.600**
Aperol **130 1.600**
Cointreau **130 1.600**
Kahlua **120 1.600**
Jägermeister **100 1.400**

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LUNCH & DINER MENU



INDONESIAN SELECTION

TRADITIONAL BEEF RANDANG 110

Must try! 150gr of slow cooked local tenderloin, stewed in Indonesian herbs, spices & coconut cream. Served with steamed rice & prawn crackers.

INDONESIAN CURRY: Chicken 75 Vegan 55

Delicious coconut milk based yellow curry with chicken and local vegetables. Served with steamed rice. Vegan option available.

MIE GORENG: Veggies 60 Chicken 70

Stir fried noodles with local vegetables and sunny side egg on top.

NASI GORENG: Veggies 60 Chicken 70

Fried rice with local vegetables and sunny side egg on top.

GADO-GADO 50

Traditional Indonesian vegetable dish with potatoes, bean sprouts, spinach, green beans, cabbage, tofu, tempe & hard-boiled egg. Served with traditional Indonesian peanut sauce.

CHICKEN SATAY 65

Traditional Indonesian grilled chicken skewers served with house-made peanut sauce & chopped peanuts. Accompanied with rice steamed to perfection.

BURGERS, SANDWICHES & SNACKS

CLASSIC BEEF BURGER 100

Beef patty, lettuce, tomato, onion, cheddar cheese & house sauce. Served with French fries.

CLUB SANDWICH 100

Grilled marinated chicken, sliced tomato, egg, onion, lettuce, bacon, cheddar cheese & mayonnaise between 2 toasted slices of bread.

SOUTH-SIDE PHILLY GRINDER 100

Ground beef tossed in home-made seasoning, topped with garlic herbs, sautéed mushrooms, bell pepper, caramelized onions & melted cheddar cheese served in toasted French baguette with mayonnaise.

BLT BAGUETTE 85

Toasted baguette loaded with bacon, tomato, basil, lettuce & garlic mayonnaise. Served with French fries.

QUESADILLA Veggies 65 Chicken 75 Beef 85

Toasted tortilla filled with bell peppers, jalapeños, melted cheese & Your choice of meat. Served with guacamole, sour cream & pico de gallo.

NACHOS 50 Chicken 65 Beef 75

Crispy corn tortilla chips topped with melted cheese blend, fresh coriander & Your choice of meat. Served with guacamole, sour cream & pico de gallo.

INTERNATIONAL SELECTION

LEMON & THYM ALFREDO PASTA 85

add Chicken +20 Prawns +30

Penne or Spaghetti pasta tossed in lemon, thyme & parmesan creamy sauce.

GREEK SALAD 60

Lettuce, tomato, cucumber, black olives, onion, basil, watermelon & feta cheese in olive oil dressing.

CAESAR SALAD 85

Romain lettuce, chicken, grated parmesan cheese, bacon, garlic croutons & house-made Caesar dressing.

CHICKEN AVOCADO SALAD 90

Mix salad, avocado, chicken breast, bell pepper, corn, onion in house-made balsamic dressing. Served with garlic bread on the side.

RED QUINOA TABOULEH (VEGAN) 70

add Chicken +20

Red quinoa, parsley, mint, dill, red bell pepper, cucumber, cherry tomatoes, red onion, lemon & garlic in Extra Virgin olive oil.

200GR TUNA STEAK 120

Thai basil yellow curry sauce or Chimichuri sauce.

CHOOSE YOUR SIDES:

STEAMED RICE 15

SAUTÉED VEGGETABLES 20

MIXED SALAD 30

SALT & PEPPER FRENCH FRIES 35

PARMESAN, THYM & PARSLEY FRENCH FRIES 45

SPECIAL BBQ OPTION

LOBSTER (/ 100GR) 100 (MINIMUM 1 PIECE)

WHOLE FISH (/ 100GR) 50 (MINIMUM 1 PIECE)

SNAPPER FILET (around 180gr) 120

KING PRAWN (/ 100GR) 90

CALAMARI (/ 100GR) 60

EXTRA

Avocado (half, mashed or sliced) 15

Egg (1pcs) 15

Tempe or Tofu (100gr) 15

Sourdough Bread (2pcs) 15

Bacon (2 pcs) 20

Chicken (100gr) 20

Beef Patty (120gr) 30

DESSERT

Banana Tempura with Ice Cream 30

Brownies with Ice Cream 35

Pancakes with house-made jams (Strawberry and Pineapple) & Chocolate sauce 60

Seasonal Fruits Platter 40

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Name: 2 Islands Chardonnay **Origin:** Indonesia (grape harvest in Adelaide Hills, South Australia) **Grape:** Chardonnay 450
About the wine: Made from grapes harvest in Adelaide hills (Australia) and bottled in Bali, this balanced chardonnay is characterized by tropical fruit and citrus notes. Finish is a bit short, no oak.

Name: Rongopai Sauvignon Blanc **Origin:** Marlborough Valley, New Zealand **Grape:** Sauvignon Blanc 600
About the wine: Made in Marlborough Valley, this NZ Sauvignon Blanc is perfect for tropical weather. Notes of passion fruit and pineapple, light acidity and delicate finish that calls for more. A must try!



Name: Corte Giara Pinot Grigio **Origin:** Venetie, Northern Italy **Grape:** Pinot Grigio 650
About the wine: Light and delicate Italian Pinot Grigio. On the nose, characterized by a subtle floral nuance followed by hints of apples and distinctive vegetal notes and minerality.

Name: Hunter's Riesling **Origin:** Marlborough Valley, New Zealand **Grape:** Riesling 700
About the wine: Classic dry Riesling from New Zealand. Petroleum nose, refreshing minerality with juicy fruit notes.



Name: San Marzano Edda Bianco **Origin:** IGP Salento, Southern Italy **Grape:** Chardonnay (majority), Moscatello Selvatico & Fiano 1.150
About the wine: Outstanding wine! This buttery and slightly oaky chardonnay with hints of tropical fruit, apricot, citrus & vanilla. Perfectly well balanced mix. Very good quality for the price!

Name: Two Island Cabernet Merlot **Origin:** Indonesia (grape harvest in South Australia) **Grape:** Cabernet Sauvignon & Merlot 450
About the wine: A characteristically full-bodied blend with aromas of cassis and ripe plum, fine tannins and a seductive finish enhanced by French oak maturation.



Name: Tenute Rossetti Chianti **Origin:** Toscana, Central Italy **Grape:** Cabernet Sangiovese, Canaiolo Nero 600
About the wine: A medium body, typical Chianti, dominance of cherry with earthy and smokey notes.

Name: Vidal Fleury Côte du Rhône **Origin:** Rhone Valley, France **Grape:** Syrah, Grenache Noir, Mourvèdre 700
About the wine: A classic CDR. Subtle red fruit, earthiness and oak on the nose. Dry, elegant, medium plus tannins-soft and sticky, good acidity, nice balance and medium finish.



Name: Stoneburn Pinot Noir **Origin:** Marlborough Valley, New Zealand **Grape:** Pinot Noir 790
About the wine: A light bodied Wine from Marlborough Valley. Wonderful flavours of soft plums and raspberry, it has the depth and body to satisfy any Pinot Noir lover. Fresh and fruity as expected.

Name: Bodega Beronia Rioja Reserva Selección de 198 Barricas **Origin:** Rioja, Spain **Grape:** Tempranio, Mazuelo, Graciano 1.590
About the wine: An intense ripe cherry and elegant nose of black fruits with balsamic and spices. Harmonious complexity on the palate with hints of vanilla & chocolate - thanks to the 2 years barrel aging in oak. This is a rich and robust wine full of flavors!



Name: Corte Giara Amarone della Valpolicella **Origin:** Northern Italy **Grape:** Rondinella, Corvina Veronese 1.990
About the wine: Amarone della Valpolicella is a rich, dry Italian red wine from the Veneto region. The grapes are dried to concentrate the sugar after harvest. This is a full body, smooth and low acidity wine packed with notes of dried red fruits, chocolate, oak and leather. Amazing wine!

Name: Chateau L'Escarelle Palm Rosé **Origin:** Provence, France **Grape:** Grenache, Syrah, Cinsault 650
About the wine: Organic, light body, dry rosé. Typical "Provence style". White rose on the nose, with notes of peach, citrus & strawberry.



Name: Chateau Astros Lunar Collection **Origin:** Provence, France **Grape:** Grenache, Caladoc, Cinsault 800
About the wine: Structured and aromatic Provence Rosé. Harvest at night to control the temperature of the process and seize all the aroma of the grape, hence the name: Lunar collection.

Name: 7 Cascine Prosecco DOC Extra Dry **Origin:** Northern Italy **Grape:** Glera 700
About the wine: a dry and fizzy prosecco with hint of apple, pineapple & citrus.



Name: Champagne Nicolas Feuillate Réserve Exclusive Brut **Origin:** Champagne, France **Grape:** Chardonnay, Pinot Noir, Pinot Meunier 2.500
About the wine: Produced in "Côte des Blancs", this champagne is on the dry side with notes of pear, citrus & brioche